

CLAIM AMENDMENTSRECEIVED
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GROUP 1700

1.-10. (canceled)

1 11. (currently amended) An apparatus for processing
2 meat which comprises:

3 a vessel for receiving bodies of meat in contact with a
4 treating liquid and for agitating said bodies of meat to distrib-
5 ute said treating liquid in said bodies of meat; and

6 means for selectively heating and cooling said vessel
7 during the agitation of said bodies of meat therein ;

8 a jacket for said vessel, said means for selectively
9 heating and cooling said vessel comprising a refrigeration unit for
10 cooling a liquid and circulating the cooled liquid through said
11 jacket and a heater for heating a liquid and passing the heated
12 liquid through said jacket selectively; and

13 a temperature sensor positioned for direct contact with
14 bodies of meat in said vessel and operatively connected to said
15 means for selectively heating and cooling said vessel for control-
16 ling a temperature of said vessel during the agitation of said
17 bodies of meat therein.

12. and 13. (canceled)

1 14. (currently amended) The apparatus defined in claim
2 ~~13~~ 11 wherein said temperature sensor extends through a wall of

3 said vessel and is thermally insulated therefrom to respond di-
4 rectly to a surface temperature of bodies of meat in said vessel.

1 15. (currently amended) The apparatus defined in claim
2 ~~13~~ 11 wherein said temperature sensor is provided with a member
3 capable of being thrust into said vessel to pierce a body of meat
4 therein.

1 16. (original) The apparatus defined in claim 15
2 wherein said member has a plurality of sensing regions along a
3 length thereof for providing an average temperature of the body of
4 meat pierced thereby.

1 17. (currently amended) ~~The apparatus defined in claim~~
2 ~~11 wherein~~

3 An apparatus for processing meat which comprises:

4 a vessel for receiving bodies of meat in contact with a
5 treating liquid and for agitating said bodies of meat to distrib-
6 ute said treating liquid in said bodies of meat; and

7 means for selectively heating and cooling said vessel
8 during the agitation of said bodies of meat therein, said vessel ~~is~~
9 being a massager having a massaging drum formed with a temperature
10 control jacket and a rotary paddle in said drum, said means for
11 selectively heating and cooling said vessel including means for
12 selectively circulating a heated and a cooled liquid through said
13 jacket, said apparatus further comprising programming means for

14 raising a temperature of said bodies of meat in said massaging drum
15 to a predetermined elevated temperature while massaging said bodies
16 of meat with a controlled torque of said rotary paddle.

1 18. (original) The apparatus defined in claim 17,
2 further comprising a temperature sensor positioned for direct
3 contact with bodies of meat in said massaging drum and operatively
4 connected to said means for selectively circulating said heated and
5 a cooled liquid through said jacket for controlling a temperature
6 of said massaging drum during the agitation of said bodies of meat
7 therein.

1 19. (original) The apparatus defined in claim 18
2 wherein said temperature sensor extends through a wall of said
3 massaging drum and is thermally insulated therefrom to respond
4 directly to a surface temperature of bodies of meat in said massag-
5 ing drum.

1 20. (original) The apparatus defined in claim 18
2 wherein said temperature sensor is provided with a member capable
3 of being thrust into an interior of said massaging drum to pierce a
4 body of meat therein.